“Sea is my only love.
Because it looks like perfection”
- K. Kariotakis

The sea... Its scents and flavors are interconnected with the most fragile memories. Taste has its own memory. It brings to mind the most unexpected emotions, it touches, impresses, surprises. Every gastronomic experience is also a short trip to our memories. A trip to all that has been indelibly impressed, interwoven with a sense of fresh saltiness.

In today's trip you will find timeless combinations and modern dishes of high gastronomy. Dishes that also retain the aroma of the home, with the signature of our head chef. The imaginative combinations suggested by the brothers Stavros & Christos Sotiroudis as well as Theoktistos Sarasidis will lead to a meeting of the old with the new and will make you discover lost memories while creating new ones.

Share this journey before it becomes a memory because it is unique and has its own taste of nostalgia!

Have a nice trip...

Marea sea spirit

Cold Starters

White tarama [2, 5]
9,00 €

Marinated anchovies [2, 5, 10]
sea fennel and aromatic tarama
9,00 €

Spanish Anchovies (2 pcs) [2, 5, 6, 7, 9, 12, 13, 14]
on bruschetta with seaweed butter
9,00 €

Artichoke parmesan [7, 14]
parmesan flakes, lemon, olive oil
15,00 €

Red snapper ceviche [2, 5, 9]
citrus and sea fennel
20,00 €

Sea bass tartare [5, 10, 12]
cucumber, pickled daikon, nori, sesame, plum
20,00 €

Swordfish carpaccio [2, 4, 5, 9, 13]
bottarga, truffle, raspberry vinegar
22,00 €

Fine de Claire
6,00 € per piece

Gillardeau
9,00 € per piece

Caviar

Exquisite Osserta Molosol Greek
30 gr 90,00 € / 50 gr 150,00 €

Beluga Molosol Greek
10 gr 80,00 € / 30 gr 230,00 €

Sevruga Imperial
30 gr 90,00 € / 50 gr 150,00 €

Warm Starters

Grilled eggplant [7]
goat's cheese galomyzithra
8,00 €

Fried zucchini [7, 1]
with xynotyri cheese
8,00 €

Feneos fava
pickled onion, fried capers, paprika
8,00 €

Smoked Mackerel [5, 10]
with pickled onion and tomato.
12,00 €

Fried Cretan graviera [2, 5, 7]
nectarine - rose chutney
12,00 €

baby Calamari* [2, 5, 14]
fried, with harissa mayo
14,00 €

Eel [5, 10, 12, 13, 14]
pickled cucumber, wakame, wasabi tarama
17,00 €

Octopus* stifado [7, 14]
mashed potatoes, Greek salami of Lefkada, pickled onions
20,00 €

Meunière cheeks [5, 7]
fish of the day cheeks, meuniere
20,00 €

Scallops* [2, 8, 10]
tomato crumble
3,00 € per piece

Royal Scallops* [2, 8, 10]
crumble herbs
7,50 € per piece

Salads

Boiled vegetable
seasonal
10,00 €

Greek [2, 7, 11, 12]
tomatoes, cucumber, onion, olives, pepper, feta cheese, carob rusk
12,00 €

Green Salad
mixed greens, walnuts, beetroot, pear dressing, blue cheese
12,00 €

Quinoa Salad [1, 9, 10]
water cress, edamame, sumac dressing, milk thistle seeds
13,00 €

Crab [2, 3, 5, 7, 10]
green leaves, carob - hazelnut crumble, grape dressing
18,00 €

Pasta / Risotto

Linguine alle Vongole
18,00 €

Risotto squid [1, 5, 7, 10]
spinach, sautéed squid, hazelnut, blue cheese
22,00 €

Orzo pasta with shrimps* [1, 2, 3, 4, 7]
23,00 €

Linguine shrimp* [2, 3, 4, 5, 7]
Messologgi botargo, chilli, garlic
25,00 €

Orrechiete with crawfish [1, 2, 3, 4, 7]
mushrooms, fresh truffle
30,00 €

Main Courses

Sea bream with cabbage [5, 7]
fava pouree, roasted cabbage
25,00 €

Sole [2, 3, 5, 7]
meunière
33,00 €

Red snapper en papillote [5]
fennel, leek, blood orange, cumin
38,00 €

Fillet of the day [1, 5, 7]
celeriac purée, swiss chard, saffron sauce
38,00 €

Fresh Fish & Seafood

Red mullet
80,00 € per kilo

Sea bass
bake in salt crust
80,00 € per kilo

Sea Bream
grilled
90,00 € per kilo

Dentex
grilled
90,00 € per kilo

Shrimps
90,00 € per kilo

Crawfish
100,00 € per kilo

Greek lobster
150,00 €

Sides

Greens
5,00 €

Baby potatoes
5,00 €

Asparangus
8,00 €

Desserts

Seasonal Fruite Sorbet
4,00 €

Tiramisu [2, 4, 7]
10,00 €

Armenonville [2, 4, 7]
with nuts, chocolate
10,00 €

Souflee [2, 4, 7]
chocolate
10,00 €

Galaktoboureko [2, 4, 7, 10]
pistachio ice cream
14,00 €

Bread per person [1]
2,50 €

LIST OF ALLERGENS

1. Celery
2. Cereals containing gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Tree nuts
11. Peanuts
12. Sesame seeds
13. Soy
14. Sulphur dioxide

(1) *Frozen product
(2) In salads we use extra virgin olive oil
(3) For the preparation of the other goods, we use sunflower oil.

Το κατάστημα διαθέτει υποχρεωτικά φύλλα διαμαρτυρίας για τους πελάτες σε ειδική θέση δίπλα στην έξοδο.
The shop is obliged to have printed documents in a special case
beside the exit for setting out any existing complaint.
Le magasin est obligé d'avoir des documents imprimés dans un cas spécial à côté de la sortie
pour exposer une plainte existante.
Das Geschäft hat zwingend erforderlich für die Kunden, beschwerdeformular,
in eine besondere Lage, direkt an der Ausgang.

Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει
αν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο)
Consumer is not obliged to pay
if the notice of payment has not been received (receipt - invoice)

For any food allergies please consult with the restaurant manager.
Prices include all legal fees

Market regulator: Theoktistos Sarasidis